

Qais Ali Al-Maqtari

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

381
citations

840776

11
h-index

996975

15
g-index

15
all docs

15
docs citations

15
times ranked

251
citing authors

#	ARTICLE	IF	CITATIONS
1	A Critical Review on the Development, Physicochemical Variations and Technical Concerns of Gluten Free Extrudates in Food Systems. <i>Food Reviews International</i> , 2023, 39, 2806-2834.	8.4	4
2	Application of essential oils as preservatives in food systems: challenges and future prospectives – a review. <i>Phytochemistry Reviews</i> , 2022, 21, 1209-1246.	6.5	22
3	Fabrication and characterization of chitosan/gelatin films loaded with microcapsules of <i>Pulicaria jaubertii</i> extract. <i>Food Hydrocolloids</i> , 2022, 129, 107624.	10.7	35
4	Nanoencapsulation of Mandarin Essential Oil: Fabrication, Characterization, and Storage Stability. <i>Foods</i> , 2022, 11, 54.	4.3	9
5	Antibiotics and antibiotic-resistant bacteria in greywater: Challenges of the current treatment situation and predictions of future scenario. <i>Environmental Research</i> , 2022, 212, 113380.	7.5	5
6	Evaluation of bioactive compounds and antibacterial activity of <i>Pulicaria jaubertii</i> extract obtained by supercritical and conventional methods. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 449-456.	3.2	15
7	Application of argun fruit polysaccharide in microencapsulation of <i>Citrus aurantium</i> L. essential oil: preparation, characterization, and evaluating the storage stability and antioxidant activity. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 155-169.	3.2	11
8	Supercritical fluid extraction of four aromatic herbs and assessment of the volatile compositions, bioactive compounds, antibacterial, and anti-biofilm activity. <i>Environmental Science and Pollution Research</i> , 2021, 28, 25479-25492.	5.3	20
9	Stabilization of water-in-oil emulsion of <i>Pulicaria jaubertii</i> extract by ultrasonication: Fabrication, characterization, and storage stability. <i>Food Chemistry</i> , 2021, 350, 129249.	8.2	30
10	Physicochemical properties, microstructure, and storage stability of <i>Pulicaria jaubertii</i> extract microencapsulated with different protein biopolymers and gum arabic as wall materials. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 939-954.	7.5	30
11	Molecular structure, morphological, and physicochemical properties of highlands barley starch as affected by natural fermentation. <i>Food Chemistry</i> , 2021, 356, 129665.	8.2	30
12	Enhancement of antioxidant activity, antifungal activity, and oxidation stability of <i>Citrus reticulata</i> essential oil nanocapsules by clove and cinnamon essential oils. <i>Food Bioscience</i> , 2021, 43, 101226.	4.4	40
13	Microencapsulation of fingered citron extract with gum arabic, modified starch, whey protein, and maltodextrin using spray drying. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 1125-1134.	7.5	95
14	A novel strain of acetic acid bacteria <i>Gluconobacter oxydans</i> FBFS97 involved in riboflavin production. <i>Scientific Reports</i> , 2020, 10, 13527.	3.3	13
15	Evaluating the role of microwave-baking and fennel (<i>Foeniculum vulgare</i> L.)/nigella (<i>Nigella sativa</i> L.) on acrylamide growth and antioxidants potential in biscuits. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2426-2437.	3.2	22